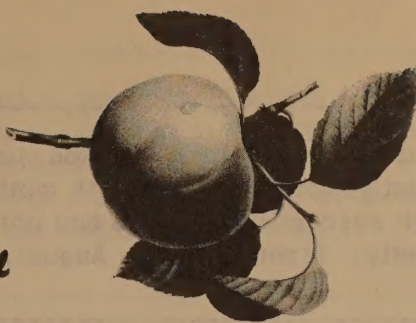
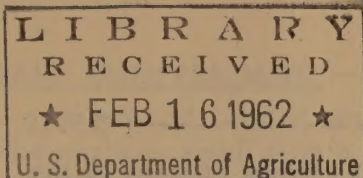




Southmeadow
2363 Tilbury Place

Fruit Gardens
Birmingham, Michigan

Choice and Unusual Fruit Varieties for the Connoisseur and Home Gardener

1961-62 VARIETY AND PRICE LIST

For the coming season, our tree list of choice and rare apple varieties for the connoisseur and home gardener has been greatly expanded. All apple trees are on MIX or MVII dwarf rootstocks. We have also available this year plants of a few choice grapes and two pears, the latter double worked on Angers Quince C dwarf rootstock with Old Home blight resistant interstock.

CHOICE OLDER APPLE VARIETIES

The list which follows comprises a selection of some of the finest dessert apple varieties ever grown. Some of these such as Gravenstein, King, Newtown Pippin and Signe Tillisch are unequalled for culinary purposes as well. All are chosen especially for the home garden.

AKERO ----- \$5.50

A fine looking wide cone shaped ancient Swedish winter apple which ripens here the middle of September. It is usually tile red on one side and yellow on the other. Its flesh is crisp and juicy with a raspberry tang. The apples are considered to be so desirable in Sweden they command the highest prices. Akerø was first recommended to me by the Director of the Royal Swedish Horticultural Station in Stockholm as probably the best Swedish dessert apple.

ALMATA ----- \$4.50

Probably the best of the red fleshed apples. Of Russian and Canadian parentage it was bred by Dr. Neils Hansen, of South Dakota, famous for his horticultural explorations in Siberia and North China. A small to medium apple with solid pale red skin covered with a grayish bloom. The flesh is throughout a striking watermelon red. The flavor is tart when fully ripe Almata is not unpleasant to eat out of hand. It makes a most beautiful and delicious cranberry red applesauce. Ripens the end of August.

CALVILLE BLANC D'HIVER ----- \$4.50

See description in 1961 illustrated catalogue

COX'S ORANGE PIPPIN ----- \$4.50

One of the finest flavored apples ever grown. In England, where the apple is king of fruits, Cox has long been regarded as the richest in flavor. A medium-sized English variety requiring special care to grow in England, it succeeds famously here in Michigan. Of red and yellow skin it is unsurpassed in the tender, juiciness of its yellow textured flesh that lingers on the tongue like ice cream. Taylor, the modern English authority on apples, says in The Apples of England, "All characters so admirably blended and balanced as to please the palate and nose as no other apple can do. . . . the greatest apple of this age." Bears excellently trained as a vertical or oblique cordon. Also makes a superb apple compote. Ripens end of September.

DR. MATTHEWS ----- \$4.50

A delicious Indiana apple of unknown origin. Beginning in 1889, was for many years grown in the orchards of the Indiana State Agricultural Station and is still a local favorite wherever known. Red and red-striped skin with fine crisp, juicy, creamy white flesh, it has a mild but sprightly aromatic flavor. One of the best for dessert. In addition it is an excellent keeper, keeping its crisp, juicy eating quality throughout the winter. Ripens in September.

EARLY JOE ----- \$5.50

This small round red-striped apple has crisp, juicy flesh with the rich pear-like flavor of many of the finest apples. T.T. Lyon, the great Michigan pomologist of the 19th century, called Early Joe "the standard of excellence among early apples." Although susceptible to scab and not a heavy bearer, this delicious tidbit is well worth the trouble to raise properly. Ripens in early August.

ESOPUS SPITZENBERG ----- \$4.50

In the fall of 1790, Thomas Jefferson returned to Monticello after serving three years as Minister Plenipotentiary to France. One of his first acts was to order twelve Esopus Spitzenberg apple trees from the famous William Prince Nursery at Flushing, Long Island. Even before the Revolutionary War, Americans knew the apple and in 1824 when Michael Floy, an early pomologist, sent a group of American fruit trees to the London Horticultural Society, he described Spitzenberg "as the finest eating apple in the world when perfectly ripe." Even today its hard crisp, juicy, yellowish flesh with a rich aromatic flavor makes it one of the best to eat out of hand. The skin is brilliant orange red with grey spots, a beautiful sight on the tree. "Spitz" is believed to be a parent of Jonathan, itself a choice dessert apple. Ripens late in October.

FALL RUSSET ----- \$5.50

This small yellowish green or golden russet apple often irregularly webbed with grey and dark green, was located in an old family orchard planted around 1875 in Franklin, Michigan. It was known only by the name "Fall Russet." Although its true identity remains uncertain it is believed by some to be the Autumn Pomme Gris as described by Downing. Shortly after I had cut scionwood in the winter of 1956 the owner cut down the tree because the "drab" appearance of the fruit made it difficult to sell. But if only his customers had stopped to taste the delicious flesh under that russet coat! This apple has at first an exceedingly high flavor, a combination of sweetness and tartness which later mellows into pearlike richness. The tree fruits heavily in clusters. Ripens middle of September.

GRIMES GOLDEN ----- \$4.50

A very old (known in 1804) West Virginia apple that has long been planted for home use and highly esteemed as a dessert apple. It has a beautiful clear yellow skin with crisp yellow tender flesh and a rich aromatic and distinctive flavor. Believed to be a parent of Yellow Delicious.

IRISH PEACH (EARLY CROFTON) ----- \$4.50

To my taste this is the best very early apple. It ripens in late July. Unlike most of the very early apples which are too tart for dessert, Irish Peach has a pleasantly rich flavor and a fine aroma. An ancient Irish apple green with faint red stripes, it was first described in 1820 in the Transactions of the London Horticultural Society.

JEFFERIS ----- \$5.50

See description in 1961 illustrated catalogue.

KING (TOMPKINS' KING) ----- \$4.50

To my taste, Tompkins King has no superior for size, beauty and flavor. It always seems to bring back boyhood memories of the way a real apple ought to taste. In addition to being of delicious flavor for eating out of hand, it is one of the finest of apples for sauce, pies and "apple kuchen." It is large, often very large, red and red-striped crisp juicy apple. Andrew Jackson Downing, America's pomological authority during the 19th century, wrote in his Fruits and Fruit Trees of America, of its "rich vinous flavor unexcelled by any other apple for home use." Sometimes King develops fruits of translucent flesh. When taken ripe from the tree these are pure honey. Ripens second week in October.

LADY APPLE ----- \$4.50

See description in 1961 illustrated catalogue

LADY SWEET (LADIES' SWEETING) ----- \$5.50

Probably the finest of the non-acid so-called "sweet" apples. It has good size. The skin is red-striped, sometimes marbled with white. It has fine grained, tender but crisp white flesh with a distinctive aroma. Its delicate refined sweet flavor is none the less refreshing. A heavy and early bearer, it must be thinned to get good fruit. A good keeper, ripening late.

LAMB ABBEY PEARMAIN ----- \$5.50

A rare old English variety raised in the year 1804 from a seed of Newtown Pippin imported from America. The apple is small with a handsome conical shape quite flat at both ends. The skin is coppery red and red-striped. The flesh is yellowish white, crisp, juicy, sugary with a rich flavor. This is a perfect apple for the home gardener. It makes a fine sturdy small tree on dwarf root stocks bearing its fruits early, regularly, year after year. Ripens the middle of September.

LYMAN'S LARGE SUMMER ----- \$5.50

See description in 1961 illustrated catalogue.

MOTHER ----- \$7.50

Probably the finest American dessert apple and the apple which seems to please more tastes than any other....of Massachusetts origin. Strangely enough this great apple has almost disappeared in America and yet is currently listed in almost any good English nursery catalogue and grown widely in English fruit gardens as one of the finest of dessert apples. It has smooth solid bright red skin with a round oval shape that is good to hold in ones hand. The flesh is creamy yellow, breaking, juicy, sweet, acidulous with a fine rich distinctive flavor which Bunyard, the English pomologist, called the "flavor of pear drops." Downing, the great American pomologist, said of it, "this admirable fruit is to our taste unsurpassed in flavor of any of its season." It also has a fine aroma which reminded Cole, the Maine pomologist, of "chick wintergreen." Should be in every connoisseur's fruit garden. Season - late September.

MUSTER ----- \$5.50

J.P. Gould, U.S. pomologist during the first quarter of this century, once wrote, "I have said a number of times that if I were obliged to select the variety which in my judgement regardless of season or anything else was the most pleasing dessert apple which I knew, I am inclined to think I should select the Muster if I could have it at its best." Muster is an old American variety first described by Dr. Warder in his American Pomology (1869) with the words, "Its origin and history are unknown nor do any satisfactory responses come to the oft-repeated question - what is this delicious apple?" Muster is a small round flat apple with a striking orange red or pink skin with prominent brown or grey spots. The flesh is pure white, coarse but crisp and very sweet. Ripens in early September.

NEWTOWN PIPPIN (YELLOW NEWTOWN, ALBEMARLE PIPPIN) ----- \$4.50

This is the classic American apple, the only variety listed as "best" in the Cyclopedia of Hardy Fruits written by Ulysses P. Hedrick, a connoisseur of choice fruits and former director of the New York Experiment Station. It is as good today as in 1759 when Peter Collinson, the British botanist, wrote, speaking of some Newtown Pippins sent him by Benjamin Franklin, "what comes from you are a delicious fruit if our sun will ripen them to such perfection." I have each year rated it "highest quality". Fruit is solid green, sometimes chartreuse, and with a reddish blush, is a great keeper, and only develops its full sugar and richness of flavor in March and April. Requires to be grown in deep soil in full sun and needs a long summer to ripen successfully.

NORTHERN SPY ----- \$3.50

Another classic American apple still available occasionally at the market and roadside fruit stands. Northern Spy has fine quality, beauty, size and very juicy crisp white flesh. Good for pies and baking as well as eating out of hand. Originated in East Bloomfield, New York about 1800. A very late bearer on standard stocks (10-12 years) it can be fruited on dwarf rootstocks in 3 to 4 years.

ORENCO ----- \$4.50

See description in 1961 illustrated catalogue.

RED GRAVENSTEIN (MEAD SELECTION) ----- \$4.50

This is the classic dessert and cooking apple of Denmark ripening here the end of August. A large ribbed apple, it combines the unusual qualities of crisp juiciness with a fine-grained tender flesh which melts in the mouth. Bunyard in his Anatomy of Dessert said, "Of Gravenstein it is hard to speak in mere prose. So distinct in flavor, Cox itself not standing more solitary, so full of juice and scented with the very attar of apple ... bringing to mind the autumnal orchard in yellow sunlight." We propagate the red sport which is almost solid red and more attractive than the original form.

SIGNE TILLISCH ----- \$5.50

A large, wide, light green or yellow apple with a yellow or orange blush from Denmark. It has crisp breaking juicy flesh with a fine vinous flavor. Considered one of the best dessert apples in Sweden, it is outstanding as grown here in Michigan. Excellent also for cooking. Ripens first two weeks of September.

STEARNS ----- \$5.50

See description in 1961 illustrated catalogue.

SUMMER RAMBO ----- \$4.50

The Rambour Franc or Rambour D'Ete of the French. A very old apple which, according to the French authority, Leroy, originated in the 16th century near the village of Ameins and known in America from the earliest days of apple culture. Attractive in its large size and brightly striped red skin, its yellowish green flesh is breaking, crisp, agreeably acidulous, aromatic and exceptionally juicy. When in perfect ripeness it is almost impossible to eat without the abundant juice running down ones chin. A fine early apple, ripens in August. We propagate a red sport discovered by Mr. Doud's uncle at Cory, Clay County, Indiana and sometimes known under the name Redsumbo.

SWAAR ----- \$4.50

In the first American book on fruits, Coxe's A view of the Cultivation of Fruit Trees (1817) this "highly celebrated winter table fruit" is described as an "apple of great and uncommon flavor and richness, highly deserving of cultivation in every collection of fine fruits." In my opinion Coxe's view still holds true. This is one of the finest of winter apples. The fruit is large with yellow skin covered with brown spots and irregular patches of scarlet on the sunny side. The flesh is very hard, solid, crisp, sweet with a fine rich flavor. Yet today instead of being "celebrated" it is virtually unknown and has almost disappeared from cultivation. The name means "heavy" in Dutch. Ripens the first of November.

WILLIAMS EARLY RED (WILLIAMS FAVORITE) ----- \$4.50

A most beautiful red skinned early apple of high dessert quality originating in Roxbury, Massachusetts over two hundred years ago. Because of its tapered conical and ribbed shape it has some of the appearance of Delicious and its popularity is reviving. Flesh white sometimes tinged with red. The flavor is pleasantly aromatic. Ripens in late August.

NEWER AND STANDARD APPLE VARIETIES

We also propagate on dwarf rootstocks (principally M VII) many standard commercial varieties and some of the newer varieties introduced through the breeding programs of the various state agricultural experimental stations. Although modern apple breeding is directed primarily towards improved commercial characteristics, including size and red color, some of the newer varieties have outstanding flavor and dessert qualities as well. Of high quality among the newer varieties are Melrose, Spartan, Franklin, Idared, and Dunning.

CORTLAND ----- \$3.50

A striped red apple of commercial quality obtained in 1898 by the New York State Experiment Station by crossing Ben Davis and McIntosh.

DELICIOUS (RED) ----- \$3.50

The standard commercial apple.

DUNNING ----- \$4.50

A "sweet" apple with the noble parentage of Cox's Orange Pippin and McIntosh. Introduced by the New York State Experiment Station in 1938, Dunning is a handsome red skinned apple of excellent quality, considered far superior to Sweet Bough, long recognized among American pomologists as the best early sweet apple. Ripens early August.

FRANKLIN ----- \$3.50

A mild flavored tender crisp fleshed delicious dessert apple introduced by the Ohio Experiment Station. It is a cross between Delicious and McIntosh. Well colored and resembling Delicious in shape but far superior in eating quality. Ripens late September.

GOLDEN DELICIOUS ----- \$3.50

Another high quality commercial variety. Beautiful yellow skin, crisp flesh, mild, sweet - rich flavor.

GREENDALE ----- \$3.50

A late August green apple. A cross between Lodi and McIntosh by the New York State Experiment Station. Of better eating quality than Lodi.

IDARED ----- \$3.50

An exceedingly high flavored and aromatic apple of good size and beautiful shiny, nearly solid red skin. It was introduced by the Idaho Experiment Station from a cross of Jonathan and Wagener, the latter itself one of the high quality older dessert apples. Idared's crisp white juicy flesh may be too high flavored at picking time for some tastes but mellows during keeping. It has especially good keeping quality lasting all winter in prime condition. Excellent also for sauce and pie. Ripens middle of October.

JONADEL ----- \$3.50

A Jonathan - Delicious cross from the Iowa Agriculture Experiment Station.

JONAGRAM ----- \$3.50

A red apple introduced by the Missouri Experiment Station. A cross between Jonathan and Ingram.

JONATHAN

To my taste the best of the commercial varieties. Believed to be a seedling of Spitzenberg, it originated on the farm of Jonathan Hasbrouck in Ulster County New York about 1800. A fine appearing red apple with crisp breaking yellowish flesh, a distinctive refreshing real "apple" flavor. Ripens in October.

LODI ----- \$3.50

A seedling of Yellow Transparent from the New York State Experiment Station of quality superior to its parent.

McINTOSH ----- \$3.50

One of the standard commercial varieties. Ripens late September.

MELROSE ----- \$3.50

For eating out of hand this is the best of the newer varieties and worthy of being included in any all-time list of choice apple varieties. A Jonathan - Delicious cross from the Ohio Experiment Station, it has size, a fine red skin of rugged beauty and crisp hard juicy flesh of a high sugary sweetness tempered by just the right amount of lip-smacking tartness. Melrose is also an excellent keeper remaining crisp and juicy throughout the winter. I rank Melrose among the best for the home fruit garden. Ripens in early October.

MONROE ----- \$3.50

A Jonathan - Rome Beauty cross introduced by the New York State Experiment Station. It much resembles the old Baldwin in shape and texture but is much superior in flavor and in beauty of color. A hard, crisp juicy red apple of good dessert quality and excellent for pie, sauce and baking.

ORIOLE ----- \$3.50

A University of Minnesota introduction. A large red-striped summer variety.

PURITAN ----- \$3.50

A McIntosh-Red Astracan cross of red skin and white rather tart flesh ripening in early August from the Massachusetts Experiment Station.

RED MELBA ----- \$3.50

A Canadian sport of Melba which in turn is a McIntosh seedling ripening in late summer. Highly aromatic with white flesh.

RED ROME BEAUTY ----- \$3.50

A large handsome red skinned commercial culinary apple.

SPARTAN ----- \$3.50

An exceedingly beautiful solid shiny very dark, almost mahogany, red apple with pure white flesh. A cross between McIntosh and Newtown Pippin from the British Columbia Dominion Experiment Station. A fruity flavored highly aromatic apple rated by many of high dessert quality.

STAYMAN WINESAP ----- \$3.50

A seedling of Winesap, much larger and of different flavor. A very late dessert apple widely grown commercially in the Virginia apple region.

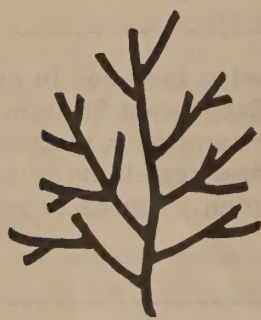
YELLOW TRANSPARENT ----- \$3.50

An early yellow apple and standard early variety for culinary use.

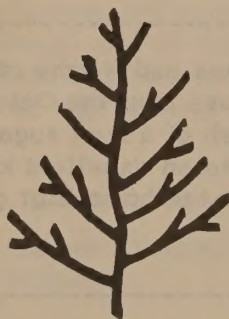
OUR FRUIT GARDEN PACKAGE

ANY TEN APPLE TREES FOR \$40.00

One of the greatest pleasures of home fruit growing is enjoying the great variation in flavor, textures, and appearance among the choicest apples, an experience which can be had in no other way. With dwarf rootstocks, a number of varieties can be easily grown in a small space. In a 25 foot row, ten MIX dwarfs planted at 2-1/2 feet apart, can be managed on a supporting trellis as vertical or oblique cordons. The same row will handle 6 pyramids at 4 feet apart, or 3 bushes at 8 feet apart. In order to encourage the planting of a fruit garden of several choice apple varieties, Mr. Doud has agreed to supply any ten different varieties on our list at a package price of \$40.00 shipped Rail Express, F.O.B. Wabash.



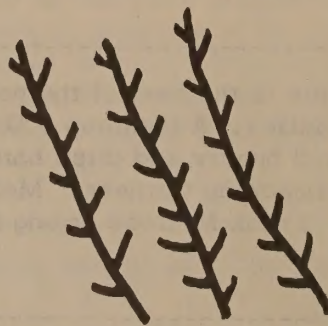
Bush



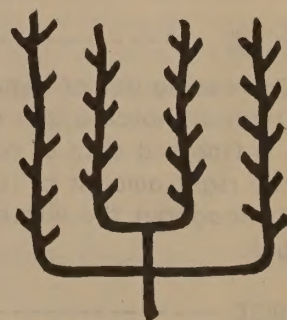
Pyramid



Cordon



Oblique Cordon



Espalier

PEARS

Pears make fine dwarf trees perhaps more easily managed than any other dwarf fruit. We have only the following to offer this season.

SHELDON ----- \$5.50

Not only is this a delicious pear for the home garden but it has the unusual quality of ripening satisfactorily on the tree. Most pears must be picked green several weeks before they are ripe and brought to ripeness indoors. If picked too soon they will not ripen; if too late they become mealy and rot at the core. With Sheldon the pears may be picked when they first start to fall. This pear has a green skin thickly covered with fine russet dots turning a fawn gold when fully ripe. Medium to large in size, the shape is beautifully uniform and symmetrical like that of a large truncated top with a thick stem. The flesh is white, very juicy, melting, sweet, with a delicious, delicately spicy flavor. As Hedrick truly said, "The flesh is melting and juicy, and deserves more than that of almost any other pear, the adjective luscious".

Our scionwood came from a very old tree that had grown as tall as the house on the property of Mr. Lewis J. West of Wilmette, Illinois. Sheldon is a very old American pear. It originally stood on the premises of a Major Sheldon of Huron, N.Y. having sprung from a seed brought by his father from Washington, N.Y. about 1815.

GORHAM ----- \$3.50

This is a large pear introduced by the New York State Experiment Station. It is a cross between Bartlett and Josephine de Malines (one of the choicest of the old European pears). Resembling Bartlett, it ripens two weeks later and keeps a month longer. A high quality pear.

GRAPES

Grapes are one of the finest fruits for the home garden. Although requiring full sun and light, well-drained soil, they take surprisingly little space. A fence, a trellis, a wire against a wall, or even a stout pole will do for a support. No fruit has greater variety in texture, flavor and color; but the preeminence of the grape for garden culture seems little recognized. To those who know only Concord, an inferior grape by comparison to what is now available, the varieties listed below will be a revelation. As with other fruits, some of the old still rank at the top, but modern grape breeding in America has produced some of the most delicious table grapes ever known to man, and these on hardy, vigorous vines which succeed famously in this climate. We have for this season a few of the best of the old and of the new.

ALDEN ----- .75

One of the largest berried of the fine flavored table grapes, growing in large loose clusters. It has more of the meaty non-slip skin texture than any other American grape. The vine is strong and vigorous, the berries oval, reddish and purplish black with excellent quality, keeping plump and juicy in cold storage until Christmas. An introduction of the New York State Experiment Station, it is of Ontario - Grosse Guillaume parentage.

BRONX SEEDLESS ----- \$1.50

A pure sweet delicious flavored seedless grape, probably the best of the seedless varieties. The light red or pale green berries grow in large full clusters. One of its parents is the well known Thompson Seedless of California and one of its "grandparents" is Iona. It was originated by the New York State Agricultural Experiment Station in cooperation with Dr. A.B. Stout of the New York Botanical Gardens.

BUFFALO ----- .75

Another introduction of the New York State Experiment Station and one of the most delicious of all grapes. Dark blue, almost black, berries usually in large, sometimes shouldered clusters, the vine is vigorous and productive and virtually foolproof - hardy and succeeding with little or no care. The flavor is superb. The berries are slip skin, very sweet with a flawless vinous rich flavor.

CAPTIVATOR ----- \$1.50

Probably the most renowned American authority on grapes at the turn of the century was Thomas Volney Munson. Decorated a Chevalier of the Legion of Honor for his service to France in viticultural matters, Munson spent a lifetime collecting native American varieties, crossing and recrossing them with European hybrids in an attempt to achieve superior table grapes. Captivator was regarded by Munson as his finest table grape. Its flavor as grown in my Michigan vineyard is unexcelled. The vine is hardy and healthy. Although red-berried, Captivator, strangely enough, is a half brother of Buffalo with which it has the variety, Herbert, as a common parent. The fruit is best described in Munson's own words in his Foundations of American Grape Culture, "Cluster large, cylindrical, sometimes shouldered, properly compact; berries persistent, large to very large, globular, clear, lively translucent red; skin thin, tough, pulp tender, melting, sweet and of the most delicious quality; seeds few, ripens just before Delaware. Probably no more attractive grape has been produced in the United States."

DUNKIRK ----- \$2.00

For its rich incomparable flavor, Dunkirk must be included in any grape lovers list of table grapes. The flavor of Dunkirk is difficult to describe. It sometimes reminds me of ripe, black sweet cherries. Very sweet, melting, aromatic, its violet pink berries growing in tight, medium size clusters are in a class by themselves. Dunkirk was introduced forty years ago by the New York Experiment Station, a cross between Jefferson and Brighton but like many other superb varieties that lack commercial characteristics it has disappeared from American grape culture except in the few collections in which it has been preserved.

PERLE DE CSABA ----- \$1.50

This is a vinifera or European grape of Hungarian provenance and is one of the few such that succeeds in Michigan climate. Unlike our American slipskin grapes, it has crisp meaty flesh and thin adherent skin with only a single small seed. With a little winter protection, the vine is perfectly hardy and the berries ripen in August, among the earliest of all grapes. The fruit is golden yellow, sweet with a delicious muscat aroma and flavor. Although a shy bearer, for any one who likes the muscat, Perle de Csaba is a must.

SEIBEL 9110 ----- \$1.50

In my opinion this is the best flavored of the French hybrids. Its egg-shaped grayish yellow berries are attractive in size shape and cluster which generally is very large. The crisp meaty texture with tender adherent skin is a revelation to those who have known only the slipskin varieties. The flavor is good, neutral, pleasing sweet. Philip H. Wagner who has experimented widely in French hybrids states in his Wine Growers Guide, "This variety makes delicious table grapes far superior to the standard table grapes in California or the standard native table grape varieties". The vine needs some protection from severe winters.

SENECA

One of the most delicious and distinctive flavored of all grapes, its thin skin and crisp texture most closely approaches the French hybrids in texture, and its aromatic, sweet, vinous flavor is unexcelled in quality. One of the finest introductions from the grape breeding program at the New York State Agricultural Experiment Station, Seneca is more than forty years old. It is a cross between Ontario and Lignan Blanc. Seneca bears heavily on vigorous healthy vines. The berries are greenish yellow becoming a translucent golden color at maturity which is early, ripening shortly after Perle De Csaba. Its berries hang on the vine in excellent condition almost to the end of the grape season. Another must for any lover of fine fruits.

SEYVE-VILLARD 20-365 ----- \$1.50

Usually grows in huge heavy clusters of grayish yellow large oval tapered grapes. An amazing sight in the vineyard and on the table. The individual berries are some of the largest I have seen and their marvelous crisp meaty texture is even better than Seibel 9110. Like most French hybrids the flavor is more of a pure sweetness. Professor H.C. Barrett of the University of Illinois, one of the leading authorities on French hybrids, considers this one of the most delicious eating of all grapes. It must be short pruned or it will overbear and have poor quality. Also needs some winter protection. Laying the vines on the ground and covering with straw and leaves has been sufficient here.

A more recent introduction of the New York State Experiment Station. This is a bluish black grape ripening later in the season. Although its sweet, rich, spicy flavor is different from Buffalo it is equally superb in quality and like Buffalo and Captivator has Herbert ancestry in its blood. Steuben grows in long tapering compact clusters on hardy vigorous and exceedingly productive vines. It is difficult to understand why Concord is still grown when one can have delicious grapes such as these.

ORDERING INFORMATION

Southmeadow trees are propagated by Mr. Lorne J. Doud, orchardist and nurseryman, a Vice-President of the Dwarf Fruit Tree Association and one of the first in this country to work with the Malling dwarfing rootstocks when brought here from England over 25 years ago.

Orders may be sent directly to Lorne J. Doud, Route 1, Wabash, Indiana. Prices for trees are F.O.B. Wabash and will be shipped express. Unless ordered with trees, grapes will be sent Parcel Post, and 50¢ for postage should be added to an order for grapes only. May I again remind you of the importance of obtaining authentic - true to name - trees and plants, especially of the older, rare varieties. You can be certain when ordering from Mr. Doud that your stock has been propagated from fruited and tested source material.

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